



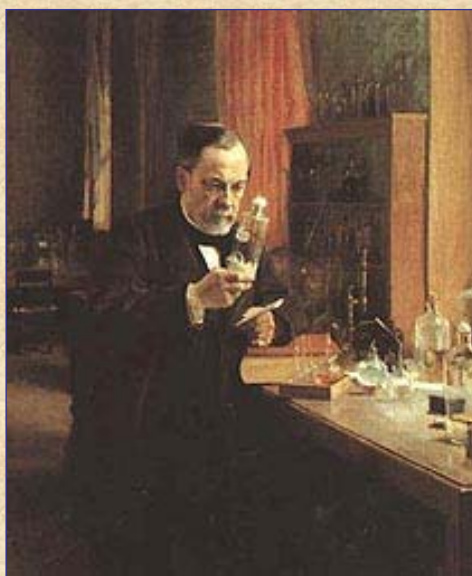
Enhancing and Evolving: Advancements in 2003 and Initiatives to Improve Food Safety in 2004

before

The National Meat Association
San Antonio, Texas

Dr. Elsa A. Murano

Under Secretary for Food Safety
United States Department of Agriculture



**Science
must be
used to
improve
the lives of
others.**

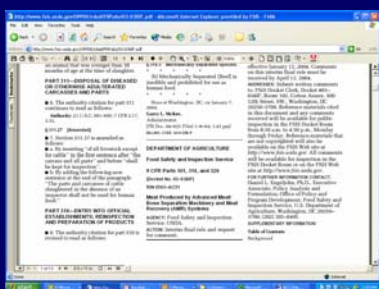
*Louis Pasteur
1822-1895*

The Bush Administration and the USDA is committed to protecting public health and improving the U.S. food safety system through sound, science-based measures.



FSIS' BSE Policies

Four New Regulations



Effective January 12, 2004

1. "Test and Hold" Notice

2. SRM interim final rule, banning of non-ambulatory cattle.

3. AMR interim final rule, prohibiting SRMs product, and of the use of vertebral column and skulls from older animals.

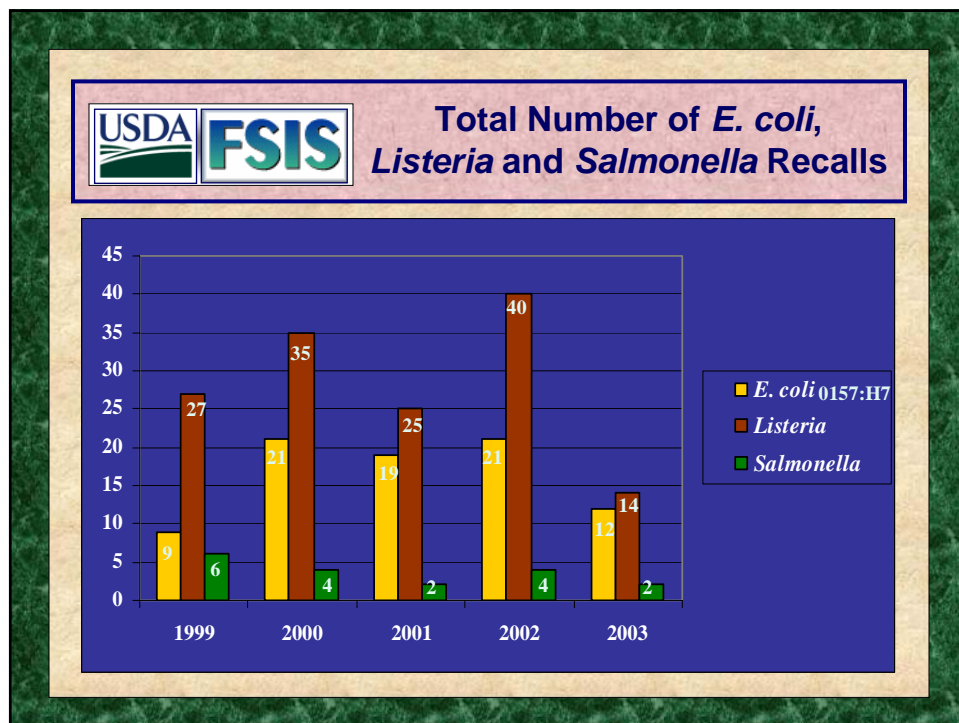
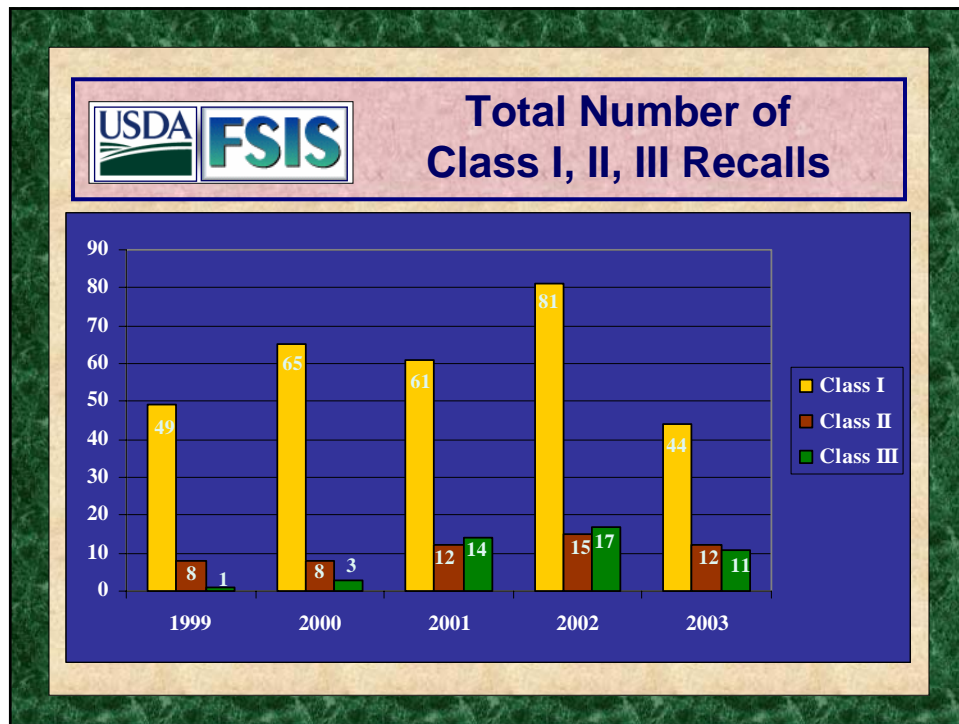
4. Prohibition of captive-bolt stunning.

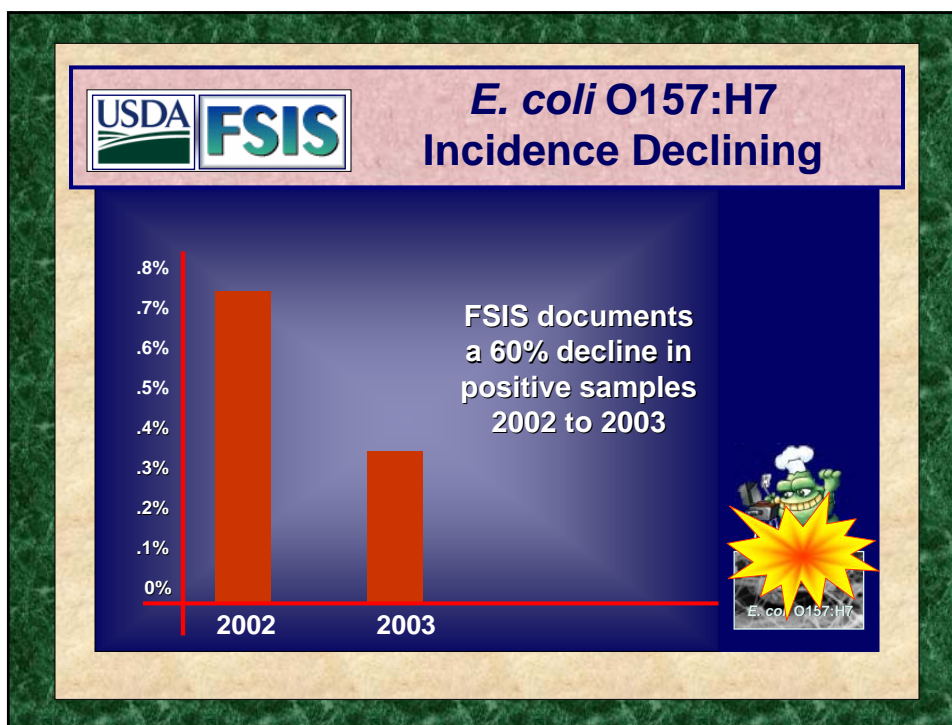
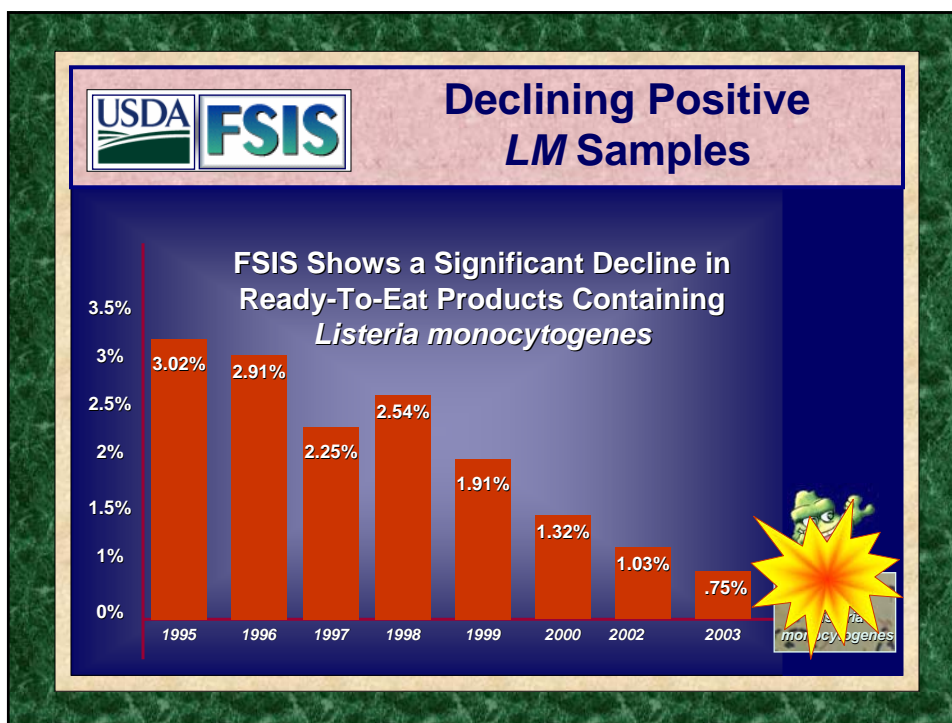
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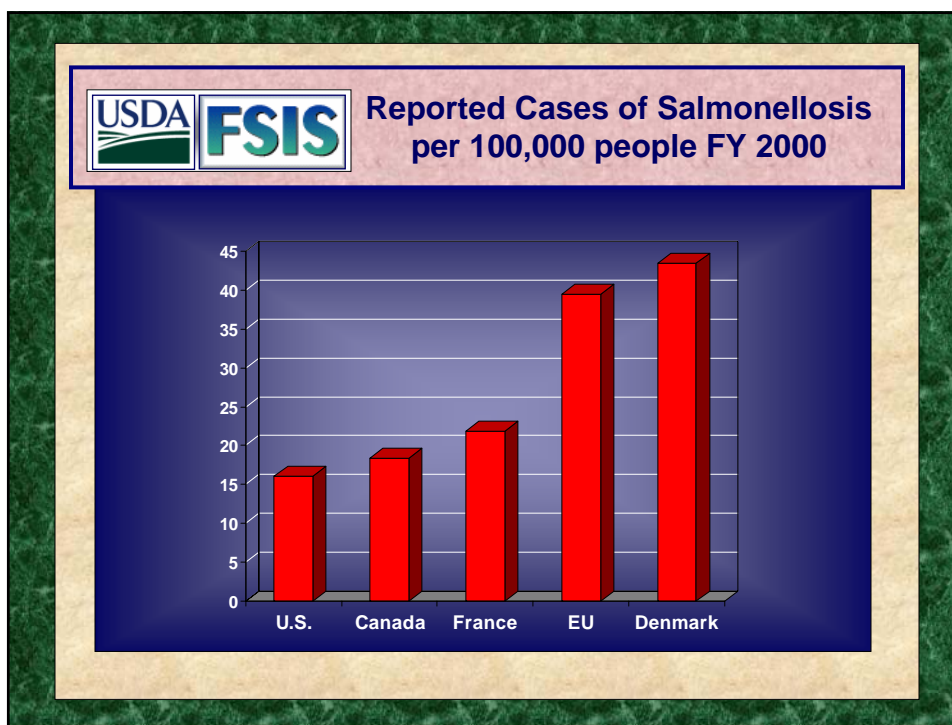
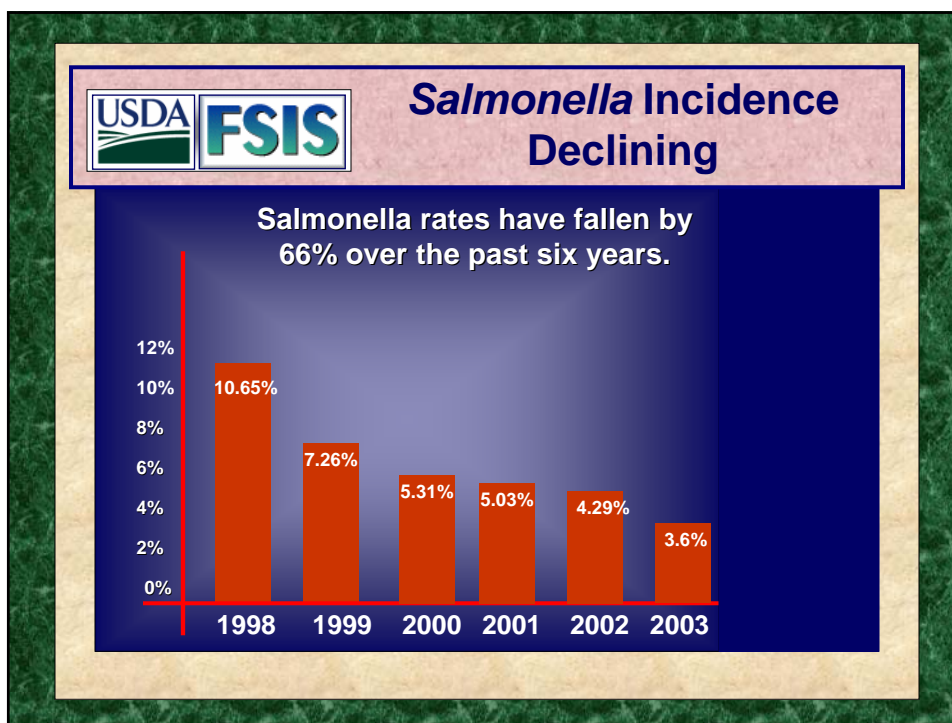
Working Together

Through USDA's actions and industry's commitment to produce safe products, consumer confidence in the safety of our food supply has not wavered.









“In the realm of science, luck is only granted to those who are prepared.”
Louis Pasteur



Food safety is too important to be left to guess work or luck.

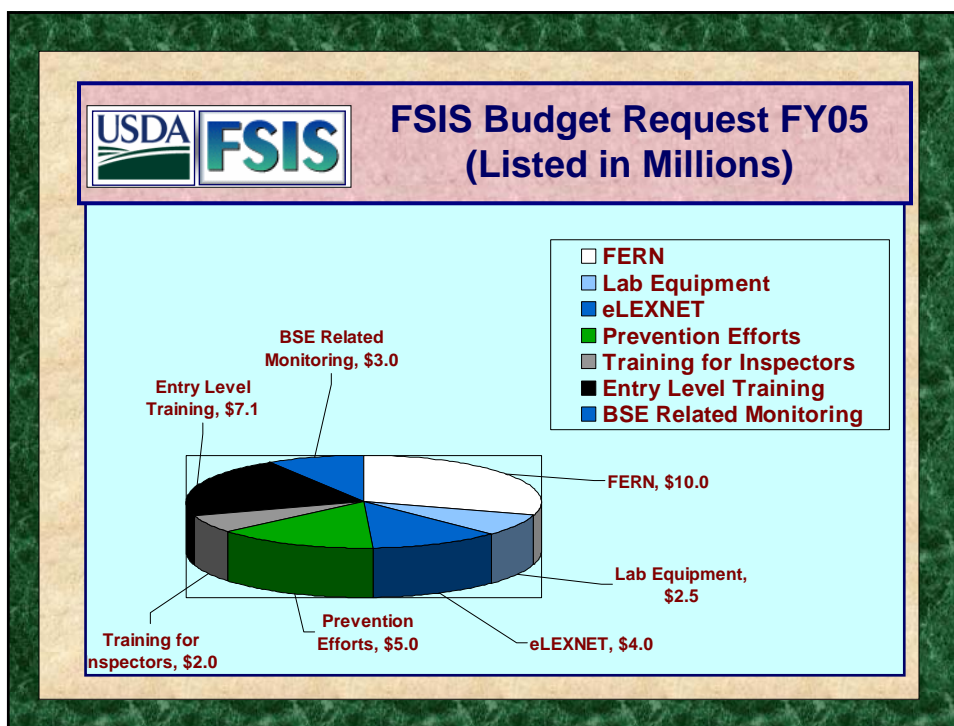


Enhancing Public Health: Strategies for the Future

In 2003, USDA outlined a series of new, science-based initiatives to better understand, predict and prevent microbiological contamination of meat and poultry products.





USDA continues to follow through on this food safety vision in 2004.



Initiative

1

Training

- ◆ **Food Safety Regulatory Essentials (FSRE)** training better equips FSIS inspectors in verifying a plant's HACCP system.
 - ❖ All FSRE trainees receive fundamentals of inspection training, covering Rules of Practice, Sanitation Performance Standards and Sanitation Standard Operating Procedures (SSOPs).
 - ❖ Customized training is provided based on the products produced.
- ◆ In April 2003, FSIS trained all Compliance Officers and Consumer Safety Officers to review and analyze establishment records and testing data properly.

Initiative

2



Technology

◆ FSIS New Technology Office expedites the implementation of safe interventions at slaughter and processing establishments.

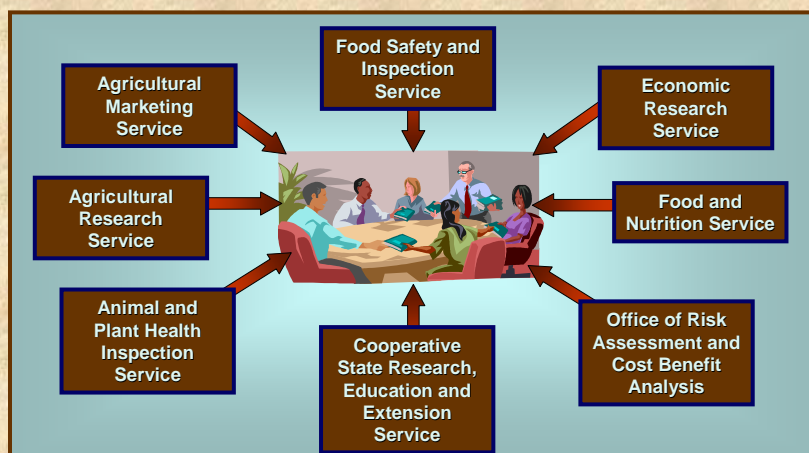
FSIS' New Technology Review Staff




◆ FSIS held a public meeting in Omaha, Nebraska, on January 13, 2004, to discuss the development and use of new food safety technologies to enhance public health.

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Initiative # 3 Risk Assessment Coordination



<p>Initiative</p> <p># 3</p> <hr/> <p>Many Questions to Answer</p>  	<p>Risk Assessment Coordination</p> <ul style="list-style-type: none"> ❖ How can FSIS improve the transparency of the risk analysis process? ❖ How can FSIS balance the need for transparency, stakeholder involvement and peer review with the need for timely scientific guidance? ❖ How can FSIS ensure that it has the necessary data to conduct risk assessments and that the data are of sufficient quality? ❖ How should FSIS determine what type of peer review is appropriate for a particular risk assessment? ❖ How can risk assessments better inform policy development and decision-making?
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<p>Initiative</p> <p># 4</p> <hr/>   	<p>Research Agenda</p>  <p>FSIS' Research Priorities</p> <ul style="list-style-type: none"> ◆ Intervention Strategies ◆ Methods Development (Sampling and Detection) ◆ Food Security ◆ Risk Assessment and Cost/Benefit Analysis ◆ Methods for Evaluating Program Effectiveness
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Initiative

5



Best Practices for Animal Production

◆ FSIS is working with livestock producers, researchers and other stakeholders to develop a list of best management practices for animal production facilities to reduce pathogen levels before slaughter.

◆ In September 2003, FSIS held a public symposium to lay a foundation for developing guidelines that can be used by feedlot operators to reduce the pathogen load. These guidelines should become available in 2004.

Initiative # 6 Conduct Baseline Studies

◆ FSIS is developing protocols to conduct continuous baseline studies to determine the nationwide prevalence and levels of various pathogenic microorganisms in raw meat and poultry.

◆ New baseline studies will:

- ❖ Take into account regional variation, seasonality and other factors
- ❖ Provide benchmark information on national trends
- ❖ Feed into risk assessments

◆ Net result will be more targeted interventions and effective elimination of sources of pathogens.



Achieving the Next Level of Food Safety

The next level of the Food Safety Vision involves the ability to predict, or anticipate, problems as much as possible before they arise.



FSIS has identified three issues to be addressed if the next level of public health is to be attained.

Achieving the Next Level of Food Safety Vision

Issue #1

Anticipate/
predict risk
through
enhanced data
integration.



- ◆ FSIS must have the best available data.
- ◆ Improvement is needed in the access to and analysis of food safety data.
- ◆ Work with industry to develop plan for third party repository of testing data.

Achieving the Next Level of Food Safety Vision

Issue #2

Improved application of risk into regulatory and enforcement activities.



- ◆ Need to better document food safety problems as they occur.
- ◆ Data regarding the causes of food safety violations can be utilized to better focus prevention and regulatory enforcement strategies.
- ◆ The types and frequencies of enforcement actions taken can help determine where FSIS resources need to be focused.

Achieving the Next Level of Food Safety Vision

Issue #2

Improved application of risk into regulatory and enforcement activities.

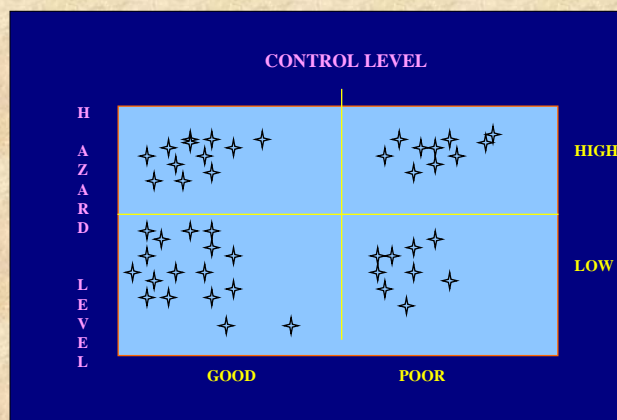


The Hazard Control Coefficient concept:

Real time measurement of how well an establishment controls the hazards in its operation, and using the information to anticipate risks in order to prevent them.

The Hazard Control Coefficient Concept

A predictive model to help with resource allocation decisions.



Achieving the Next Level of Food Safety Vision

Issue #3

Better association of program outcomes to public health surveillance data.



◆ FSIS needs to determine how specific policies affect public health.

◆ Data should help FSIS establish links between pathogen occurrence and the occurrence of foodborne illness.

◆ Possible development of FSIS/CDC task force.

